

Assistant Chef - 2022

Introduction:

NQtac Cape (Pty) Ltd, a leading hospitality training company is a registered training and examination centre for City & Guilds International (London), registered with South African Chefs Association (SACA) and provisionally registered with the Department of Higher Education and Training (DHET) and the Tourism, Hospitality and Sport SETA (CATHSSETA).

The company was established in 1995 to train and develop employees of Hotels and Hotel groups, predominantly in the 4 and 5 star market, and this is still a core aspect of the business. NQtac has clients both within and outside of South Africa.

This course is accredited with CATHSSETA and the candidates will receive a National Qualification certificate awarded by CATHSSETA on successful completion of the programme.

This course will equip candidates to work in hotels or restaurants.

Assistant Chef Skills Programme consist of the following:

7800	Maintain health, hygiene and a professional appearance	7754	Prepare and cook fish dishes	7757	Prepare and cook sauces and soups
7796	Maintain a secure working environment	7802	Prepare and cook egg dishes	7809	Prepare and cook fruit dishes
7799	Maintain a safe working environment	7805	Prepare and cook pasta dishes	7660	Prepare vegetables for hot and cold dishes
7637	Maintain hygiene in food preparation, cooking and storage areas	7810	Prepare and cook starch dishes	7792	Maintain data in a computer system
7748	Handle and store food	7762	Prepare and cook rice dishes	7790	Process incoming and outgoing telephone calls
7705	Handle and maintain knives	7745	Provide a carvery / buffet service	7821	Develop self within the job role
7793	Describe layout services and facilities of the organisation	7806	Prepare and present food for cold food presentation		
7795	Maintain effective working relationships with other members of staff	7728	Prepare and cook meat, poultry, game and offal dishes		

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Uniform:

While in the kitchen, all candidates will be required to wear a chef’s jacket, closed flat shoes and jeans or similar trousers.

Conditions of Training:

The candidates are required to attend all of the training sessions (both practical and theoretical) which are conducted on Saturday Mornings – 20 Sessions over 6 Months. 72 Hours of practical work experience is mandatory.

The training consists of a knowledge section (theory) and a practical section (actual cooking) and the candidates are required to prove competent in both sections before being awarded a certificate on completion.

If any sessions are missed, the candidate will still be supplied with the training manuals, but will be required to study the missed section on their own.

There are no formal examinations but the candidates will be required to complete a test to prove theoretical competence.

All candidates will undergo a practical assessment to demonstrate practical competence.

All training and assessment will take place on NQtac’s premises at 37 Victoria Street, George.

Included in the Fee:

- Chef jacket
- Training manuals
- Materials
- Ingredients
- Equipment required for the practical session while the candidates are on site
- Certification on successful completion

PAYMENT PLAN:

R11250.00+ 15% VAT	R12937.50
Deposit	R 3,000.00
6 Monthly Payments of	R 1656.25

